

# MENU ÉPHÉMÈRE

## STARTER

### WAGYU BEEF PHỞ ROLLS

*Steamed rice paper, fresh herbs, bean sprouts, fish sauce*

*or*

### HAMACHI CEVICHE

*Citrus, arugula salad*

*or*

### TABBOULEH

*Lentils, bulgur, red & white quinoa, orange, crispy kale*

## MAIN

### SEABASS

*Steamed, spring onions, ginger, soya sauce*

*or*

### CHICKEN BREAST

*Roasted, sautéed seasonal mushrooms, chicken jus*

*or*

### VEGETABLE CURRY

*Seasonal vegetables, coconut milk, steamed rice*

## DESSERT

### HÀ LONG BUBBLE YOGURT

*Coconut sauce, yogurt ice cream, tapioca pearls*

*or*

### APPLE TARTE TATIN

*Puff pastry, fresh cream, celery caviar*

2 COURSES

670

3 COURSES

880

#### Signature Experiences

 Vegetarian

 Plant Based (Vegan)

 Gluten Free

 Sustainable Sourced Seafood

 Contains Pork

 Contains Nuts

*Food safety is under the auspices ISO 22000  
All prices are times 1,000 in Vietnam Dong (VND)  
and are subject to service charge and then VAT*